

CLAIMS

1. A cheese alternative product prepared from filled milk formed from dairy origin skimmed milk and vegetable oil, wherein

5 the vegetable oil contains blood cholesterol lowering agent in an amount such that in the product the blood cholesterol lowering agent has a blood cholesterol level lowering effect, and

10 the blood cholesterol lowering agent is phytosterol, oryzanol, tocopherol, tocotrienol, polyphenol or a mixture of any two or more thereof.

2. A cheese alternative product according to claim 1 containing at least 0.1 wt.% of blood cholesterol lowering agent.

15 3. A cheese alternative product according to claim 1 or 2 wherein the blood cholesterol lowering agent is phytosterol.

4. A process for preparing a cheese alternative product containing blood cholesterol lowering agent in an amount
20 sufficient to have a blood cholesterol level lowering effect, the process comprising:

mixing vegetable oil with dairy origin skimmed milk to form filled milk, the vegetable oil containing blood cholesterol lowering agent,

25 forming curd and whey by adding a starter culture and/or a coagulant to the filled milk, and

separating the whey from the curd;

wherein the blood cholesterol lowering agent is phytosterol, oryzanol, tocopherol, tocotrienol, polyphenol
30 or a mixture of any two or more thereof.

5. A process according to claim 4, wherein the mixing is performed by injecting the vegetable oil into the skimmed milk to atomise and disperse the vegetable oil.
6. A process according to claim 4 or 6, wherein the blood
5 cholesterol lowering agent is phytosterol.
7. A cheese alternative product obtained by the process of any one of claims 4 to 6.